
Spaghetti with Meatballs and Pomodoro Sauce

Description

This classic dish gets a new spin with Chef Maka's Pomodoro Sauce and rich ingredients for the hearty meatballs.

Total time: 2 hrs Yield: 6 Servings

Ingredients

1 large onion (julienned)
8 clove garlic (sliced)
vegetable oil (or blended canola and olive oil)
1/2 cup red wine (optional)
32 oz crushed tomatoes
salt
pepper
1 cup basil (chopped)
2 lb ground beef
1 medium onion (diced)
1/2 cup Italian parsley (chopped)
1/2 cup parmesan cheese
1/4 cup mozzarella cheese
4 eggs
1 cup bread crumbs
2 cup uncooked spaghetti

Prep Time: 2 hrs Total Time: 2 hrs

Instructions

In a large pot, sauté julienned onions and half the amount of garlic in vegetable oil until golden brown. Deglaze pot with red wine and crushed tomatoes, and season with salt and pepper. Add basil for extra flavor.

Place beef in a large mixing bowl. Fold in remaining garlic, diced onions, parsley, parmesan and mozzarella cheese. Lastly, fold in the eggs. Gradually add bread crumbs, being careful not to dry out your mixture.

In a large frying pan, warm vegetable oil over medium-high heat. Make a small patty from your beef mixture and fry to taste test, checking for adequate seasoning. When satisfied, roll the remaining meat into golf ball sizes and fry until golden brown. Remove from heat and set on paper towels to allow liquids

to drain. Add meatballs to Pomodoro sauce and let simmer for approximately 30 minutes.

Cook pasta according to package and drain. Serve with Pomodoro sauce and meatballs, and topped with freshly grated parmesan

Recipe brought to you by:

Chef Maka Kwon

Source:

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